



1643 Route 38
Mt. Holly, NJ 08060
(609) 261-2345
www.lambertis.com

DINNER PACKAGE

(Sunday – Thursday: \$27.00 per guest + 7% tax + 20% gratuity)
(Friday: \$28.00 per guest + 7% tax + 20% gratuity)
(Saturday: \$29.00 per guest + 7% tax + 20% gratuity)

APPETIZER SELECTIONS

1 HOUR HORS D'OEUVRES **\$6.00**
Selection of hot and cold miniature Italian delicacies.

COLD ANTIPASTO ITALIANO **\$6.00**

HOT SEAFOOD ANTIPASTO **\$8.00**

PASTA **\$5.00**

A pasta course appetizer including one or two types of pasta dishes individually plated for each guest.

DINNER

Our classic Italian hearth baked dinner rolls and our fresh tomato garlic bread are complimentary to all guests.

SALAD

Each guest will be offered a medley of field greens tossed in our homemade white balsamic vinaigrette.

ENTREE

Recommended by our Executive Chef, we would offer all the guests a selection of three (3) choices for dinner. In order to keep the menu diversified, the selections will consist of a choice of fresh fish, chicken and pasta, each served with a side of fresh, seasonal garden vegetables and a potato.

BEVERAGE SERVICE

Soft drinks will be offered throughout the entire course of your party and with dessert, coffee and tea.

DESSERT SERVICE

Depending on the occasion, you may select a cake for an extra charge (\$2.00 extra per guest for regular cake, \$3.50 extra per guest for wedding cake) or our house dessert at no extra charge for each of your guests to enjoy.

**Please note that a deposit is required to hold the space.
The final payment will be due on the day of the event by cash or check only.*

SEAFOOD ENTREES

ATLANTIC SALMON FILLET SCAMPI	Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine.
GRILLED ATLANTIC SALMON FILLET	Charcoal grilled, field greens, balsamic and extra virgin olive oil.
STUFFED SALMON	Crabmeat, herbs and a citrus butter lemon glaze.
TILAPIA LIVORNESE	Boneless fillet sauteed with tomatoes, onions, capers, olives and mushrooms in a light white wine sauce.
TILAPIA OREGANATE	Sauteed with tomatoes, baby shrimp and white wine in extra virgin olive oil with garlic and fresh oregano. Market price when available.

CHICKEN ENTREES

BELLA DONNA	Capers and artichokes in a white wine, lemon sauce.
MARSALA	Sautéed with mushrooms and sun-dried tomatoes, flambéed with marsala wine.
ABRUZZI	Sauteed in a brandy cream sauce with mushrooms, sun-dried tomatoes, asparagus and mozzarella.
MAXIMO	Tomatoes, mushrooms, asparagus and mozzarella cheese.
SALTIMBOCCA	Sauteed in marsala wine and sun-dried tomatoes, topped with prosciutto and mozzarella.

PASTA ENTREES

RAVIOLI POMODORO	Tossed with fresh tomatoes, garlic and basil.
PENNE ROMANO	A cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.
GNOCCHI SORRENTO	Fresh tomato basil sauce, parmesan and mozzarella cheese.
PENNE PRIMAVERA	Tossed with a medley of seasonal vegetables, oven roasted tomatoes and parmesan.

STEAK ENTREES

(You may select one of the below entrees for an additional charge)

FILETTO GORGONZOLA	With crabmeat and a gorgonzola cheese sauce.
SIRLOIN	Pan-seared and served in a rosemary demi-glace.
GRILLED RIB-EYE	Rib-eye steak marinated in herbs with mushrooms and onions.